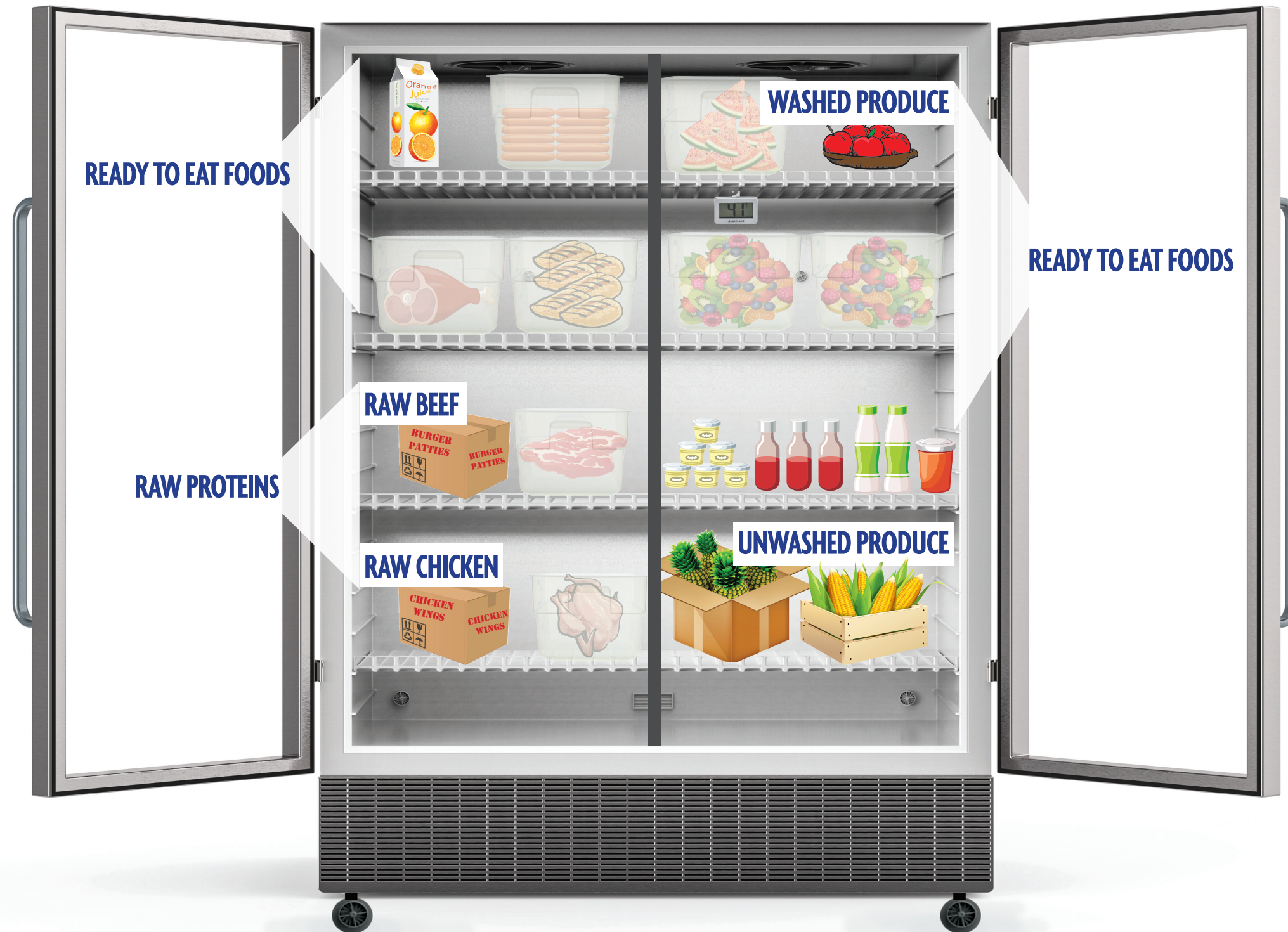


# Food Bites: Reach In Food Storage Guide\*

## FINAL COOK TEMPERATURES

- Fish, beef, pork, eggs 145°F
- Ground meats, pooled eggs 155°F
- Poultry, stuffed foods 165°F



## MAJOR FOOD ALLERGEN AWARENESS:

Soybeans  
Tree Nuts  
Eggs  
Wheat  
Shellfish  
Fish  
Milk  
Peanuts

*\* Remember, cover all food products when required by the Food Code.*

**If what you are storing is not on this diagram, contact your local health inspector for clarification.**

**PEOPLE • PRIDE • PROGRESS • PARTNERSHIPS**

Mecklenburg County Public Health - Environmental Health Division • 700 N. Tryon Street, Suite 208 • Charlotte, NC 28202-2222 • (980) 314-1620 • <http://envhealth.charmeck.org>